Your Amaretto di Saronno Gourmet Secrets

(Buon Appetito)

In Saronno, all we think about is love.

For it was here that Amaretto, the drink of love, began 450 years ago. When a beautiful young woman created an extraordinary liqueur for the man of her heart. To be known for the way you make love in Italy... believe us, that is no small matter.

So here in Saronno, we do not fool around with love. We still make Amaretto di Saronno as we have for centuries. We allow the flavor to develop until it is soft and full. We take our time—can love be hurried?

Sip it as it is, on the rocks, in a mixed drink. Just bear in mind: only Amaretto di Saronno is *originale*. There are other amarettos you can buy. But true love comes only from Saronno.

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Love-On-The-Rocks.
Just pour a little over ice. Salute! For free drink and food recipe booklets, write: Foreign Vintages, Inc., 333 Jericho Turnpike, Jericho, New York 11753

Amaretto di Saronno. Originale.
From the Village of Love.

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Perhaps when Amaretto di Saronno was first created, its provocative bouquet and delicious flavor were only destined to be enjoyed and savored like any fine liqueur. But now, hundreds of years later, Foreign Vintages has discovered the romance of Amaretto di Saronno beyond its original purpose.

It is therefore with great pride that we present to you Amaretto di Saronno and how it can be used in the finest of recipes. This booklet, containing only a few of the countless culinary delights possible with our liqueur, may open up a whole new world of cooking to you. Dishes like Veal Stanzani, to be served on a special evening with intimate friends, or Chocolate Walnut Mousse, the grand finale to any fine meal. Made by you and Amaretto di Saronno.

We hope you will agree that after looking over and trying out some of the recipes, our liqueur will belong as much in your kitchen as on your cocktail table.

Amaretto di Saronno. Love at first sip. Love at first bite.

Want to see your favorite recipe in print?
Tell us your gourmet secrets using Amaretto di Saronno.
Those judged best will appear in our next publication. Submit recipes to:
Foreign Vintages, Inc., Gourmet Secrets Suggestions,
333 Jericho Turnpike
Jericho, New York 11753

1 Apricot Rounds

2 Toffee Squares

3 Watermelon Basket

4 Cranberries with Almonds

5 Roast Duckling Amaretto Stuffed and Garnished

6 Apricot Glazed Baked Ham Montforte

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APPETIZERS

Fruit Salad Amaretto di Saronno

Note: This salad can be prepared in any season with fruits of your choice if they are well ripened.

Wet the inside of a 1-1/2 qt. serving bowl with Amaretto di Saronno. Slice peaches, apricots, apples, pears, plums and bananas alternating one layer of fruit with one layer of crumbled macaroons or ladyfingers. Sprinkle top layer liberally with sugar. Pour 4 oz. of Amaretto over top layer.

The secret of success is to refrigerate the prepared salad for several hours. About 8 servings.

Fruit Cup

Prepare your favorite fruit cup recipe. Chill one hour; spoon into dessert cup. Glorify each portion with 1/2 oz. Amaretto di Saronno.

Watermelon Basket

Fill hollowed watermelon shell with variety of cut fresh summer fruits and berries. Add 4 oz. Amaretto di Saronno to each 1-1/2 qts. of fruit. Serve chilled.

Grapefruit

Spoon Amaretto di Saronno over chilled, sectioned grapefruit.

RELISHES

Peach Conserve (for your preserve shelf)

4 lbs. fresh peaches, peeled, pitted and diced
48 dried apricot halves, cut in small pieces
3 cups light brown sugar
3 cups granulated sugar
1 teaspoon cinnamon
1 cup blanched, toasted almonds, chopped
3/4 cup Amaretto di Saronno

Combine first 5 ingredients and cook over high heat about 15 minutes or until mixture is thickened, stirring occasionally. Remove from heat and stir in remaining ingredients; pour into hot sterilized glasses and seal. Makes eight 8-oz. glasses.

Cranberries with Almonds

2 cups sugar
1 cup water
4 cups (1 lb.) raw cranberries
1/3 cup orange marmalade
Juice of 2 lemons
1/2 cup blanched whole almonds
1/3 cup Amaretto di Saronno

Bring sugar and water to boil; boil syrup for 5 minutes. Add cranberries and cook for 5 minutes or until skins burst. Remove berries from heat; add marmalade and lemon juice. Let sauce cool and stir in whole almonds and Amaretto. Chill before serving.

Note: Keeps well refrigerated. May be frozen—if so, add almonds and Amaretto just before serving.

Spicy Cranberry Sauce

1 cup water
1 cup sugar
1/2 teaspoon ginger
1 hard pear, peeled and diced
2 cups cranberries
1 lemon (grated rind, plus juice)
1/4 cup Amaretto di Saronno

Combine water, sugar, ginger; boil 5 minutes. Add pear; simmer for 3 minutes. Add cranberries and continue cooking sauce, without stirring, until the cranberries pop open. Cool the sauce. Just before serving, stir in lemon juice, rind and Amaretto. Serve in relish dish to accompany turkey.

ENTREES AND VEGETABLES

Roast Duckling Amaretto Stuffed and Garnished

(Serve with buttered, diced baby turnips and peas)

5 lb. Long Island duckling
Salt and pepper to taste
2 cups stock (see Roast Duckling Stuffing recipe)
3 tablespoons Amaretto di Saronno
3 — 4 tablespoons flour
1 teaspoon gravy base

Thaw duckling overnight; reserve gizzard, neck, heart, liver for stuffing.

Stuff duckling, as below, and truss legs. Turn broiler to medium and broil duckling 15 minutes to render excess fat. Remove duckling from the oven. Skim away all fat from drippings. Salt and pepper bird to taste.

Heat oven to 325° and roast duckling 2-1/2 hours. Baste every half hour with stock.

Ten minutes before duckling has finished cooking, pour 2 tablespoons Amaretto over it and finish roasting.

Remove duckling to large serving platter and keep warm. Remove excess fat from drippings in roasting pan and stir in flour then remaining stock, along with gravy base and 1 more tablespoon Amaretto. Simmer on medium-high burner until gravy bubbles and thickens, about 4 minutes. Pour into gravy boat, and serve at once with duckling, garnished with pineapple slices. Serves 3 or 4.

Stuffing for Roast Duckling Amaretto

Neck, gizzard, liver, heart from Long Island duckling
3 cups cold water
1 teaspoon salt
1/8 teaspoon thyme
1/4 teaspoon black pepper
1/8 teaspoon savory
2 tablespoons butter
4 tablespoons minced shallots or onion
1 small clove of garlic, peeled and minced
3 sprigs parsley, minced
1/4 cup slivered almonds
2-1/2 cups diced, unseasoned bread cubes
Salt and pepper to taste

Place duckling gizzard, etc. with cold water, salt, thyme, pepper, savory in small saucepan. Cover and simmer 1 hour.

Drain, reserving stock. Strip meat from neck and chop coarsely with other parts.

In a large, heavy saucepan, over medium heat, melt butter and sauté shallots, garlic, parsley and almonds until shallots become transparent (about 4 minutes). Mix in chopped duckling parts and bread, tossing lightly, until all moisture in the pan has been absorbed by the bread cubes. Add salt and pepper to taste. Spoon mixture into duckling cavity. Reserve stock for basting bird and making gravy.

Italian Stuffing

1/2 cup each: butter, water
1 small onion, finely chopped
1/2 cup Amaretto Poultry Glaze (see recipe on page 9)
8 cups cubed stale Italian bread
1/4 cup each: chopped parsley, chopped prosciutto
1/4 cup chopped or slivered almonds

In large saucepan, combine butter, water, onion. Simmer 5 minutes. Stir in Poultry Glaze, then remaining ingredients. Enough for 8-10 lb. turkey.

Chestnut Stuffing Excelsior

2 cups fine stale bread crumbs
1/4 cup dry white wine
1/3 cup chopped onion
1/3 cup chopped celery
5 tablespoons butter
2 tablespoons parsley, chopped
1-1/2 cups boiled chestnuts, peeled, chopped (see Cold Chestnut Soufflé recipe)
Salt and pepper to taste
Amaretto di Saronno

Sprinkle crumbs with wine and let stand for at least half an hour. Cook onion and celery in butter until onion is transparent, stir in crumbs, parsley, chestnuts, salt and pepper. Remove from heat and add Amaretto to moisten the mixture and bind it together. Makes enough to stuff 4 lb. fowl.

Pineapple Garnish For Roast Duckling

(Note: Pineapple slices done this way and served with whipped cream make a delicious dessert.)

1 large can pineapple slices
4 tablespoons light brown sugar
2 tablespoons Amaretto di Saronno

Drain pineapple and arrange slices on ovenproof platter. Mix brown sugar and Amaretto and spread over slices.

When duckling has finished cooking, turn broiler to medium, set pineapple under it, and broil until glazed (about 5 minutes). Set slices around duckling on serving platter and serve at once.

Chicken Breasts Flambé Barbarossa

6 chicken breasts, halved and boned
Salt and white pepper
1/2 cup butter
3 tablespoons chopped green onion
4 tablespoons Amaretto di Saronno
4 tablespoons brandy
2 egg yolks
1 cup light cream
1 tablespoon tarragon

Season chicken with salt and pepper. Gently sauté in butter in a large skillet until done. Remove chicken to serving dish and keep warm.

Cook the onion in the remaining butter in the skillet and add 2 tablespoons of Amaretto. Deglaze the pan juices. Beat the egg yolks with the cream and gradually add to the pan juices, cooking and stirring until the sauce is thickened. Remove from heat and add the tarragon.

Flambé the chicken with the remaining Amaretto and brandy (warmed). When the flame dies, pour sauce over the chicken and serve. Serves 6.

Amaretto Poultry Glaze

1 jar (10 oz.) crabapple jelly
Juice of 1 lemon
1/4 cup Amaretto di Saronno

In saucepan, melt jelly; stir in juice and Amaretto. Makes about 1-1/2 cups.

*Note: Use for turkey, ducks or pheasants, roasting chickens, ham, pork roast.

Roast Pork Saronno

3-pound loin of pork roast
1 can (8 oz.) tomato sauce
1/2 cup catsup
1/2 cup vinegar
1/2 cup brown sugar
1/2 cup dark corn syrup
1/2 cup water
1 teaspoon chili powder
1 tablespoon cornstarch
4 tablespoons Amaretto di Saronno

Roast the pork in the usual manner. Combine next 7 ingredients and cook over low heat 5 min. Blend cornstarch with 2 tbsp. of the mixture and add it to the rest, stirring until slightly thickened. Stir in Amaretto and cook 10 to 15 min. Half an hour before the roast is done, remove pan drippings and cover meat with 1/3 of the sauce. Roast 15 min. and add another 1/3 of the sauce. Serve remaining sauce with the roast. Serves 6.

Steak Diane Savoia

1 tablespoon chopped green onion
5 tablespoons butter
4 steaks (rib, T-bone, sirloin or other cut)
1 tablespoon chopped chives
1 tablespoon chopped parsley
1 tablespoon Worcestershire sauce
6 tablespoons Amaretto di Saronno

Cook the onion in 4 tablespoons butter until soft. Sear the steaks on each side, add remaining ingredients and sauté until done. Serves 4.

Pork Chops Ricioto

1/3 cup flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon thyme
6 loin pork chops
2 tablespoons oil
1 can (16 oz.) sliced peaches, drained
1/4 cup Amaretto di Saronno

Combine flour, salt, pepper and thyme. Dip pork chops in mixture coating both sides. Heat oil in large skillet, brown chops. Cover and simmer 20 minutes. Add peaches and Amaretto. Simmer, covered, an additional 20 minutes or until meat is tender. 6 servings.

Veal a L'Orange Reina

6 veal cutlets, pounded very thin and seasoned with salt and pepper
1/4 cup butter
2 tablespoons finely chopped shallots
Juice of 1 lemon and 1 orange
1/4 cup Amaretto di Saronno
2 teaspoons each: lemon and orange peel
1 cup milk
2 tablespoons flour
1 cup chicken stock
1 can (8 oz.) mushrooms
1/4 cup sour cream
Salt and pepper to taste

Sauté the cutlets in the butter in a skillet until lightly browned. Put the cutlets in a shallow baking dish, cover and bake at 300° for 20 minutes.

Cook shallots in the juices in the skillet until soft. Stir in next 5 ingredients and simmer, stirring to loosen brown bits from the bottom of the skillet. Mix milk and flour and add to pan. Cook, stirring, until the sauce is thickened and smooth. Add stock and mushrooms and simmer a minute or two more. Remove from heat and stir in sour cream. Add salt and pepper and pour sauce over cutlets. Serves 6.

Apricot Glazed Baked Ham Montforte

1 fully cooked boneless canned or smoked ham, about 5 lbs.
1 can peeled apricot halves
1 cup brown sugar, firmly packed
1/4 cup Amaretto di Saronno
2 tablespoons lemon juice
1 tablespoon dry mustard
Additional 2 tablespoons Amaretto

Place ham, fat side up, on a rack in a baking pan. Drain apricots saving juice. Combine 1/3 cup juice, brown sugar, 1/4 cup Amaretto, lemon juice and dry mustard. Spoon over ham. Bake in oven preheated to 325°. Baste with pan drippings every 20 minutes. Bake for 1 hour. Remove from oven and arrange apricot halves over top. Sprinkle with 2 tablespoons Amaretto and bake 20 to 30 minutes longer. Serves 10 to 12.

Veal Stanzani

1-1/2 pounds veal scallops
3 tablespoons flour
Salt and pepper
1/4 teaspoon garlic powder
3 tablespoons vegetable oil
2 tablespoons chopped onion
1/4 lb. mushrooms, sliced
2 tablespoons Amaretto di Saronno
2 tablespoons brandy
1 tablespoon butter

Dredge veal in a mixture of flour, salt and pepper and garlic powder. Quickly brown the scallops in the oil; remove from pan and keep warm. Sauté onion and mushrooms in the pan juices for 1 minute. Return veal to pan and cook 2 or 3 minutes on each side.

Remove veal and mushrooms to serving platter. Stir butter, brandy and Amaretto into pan juices until butter is melted and pour sauce over veal. Serves 4.

Glazed Squash Rings

2 medium acorn squash
4 tablespoons melted butter
3 tablespoons Amaretto di Saronno
1/4 teaspoon each: cinnamon and salt
Pinch each of nutmeg and allspice

Remove ends of squash and cut into inch-thick rings; remove seeds and place in shallow baking pan. Combine remaining ingredients for glaze. Brush squash rings with glaze and bake 1 hour in 350° oven, basting occasionally with remaining glaze. Serves 8 to 10.

Glazed Carrots

6-8 medium carrots
1 cup apricot nectar
2 tablespoons butter
2 ounces Amaretto di Saronno
1/4 teaspoon almond extract

Slice carrots in saucepan and combine remaining ingredients and bring mixture to boil.

Lower heat. Simmer until liquid is absorbed.

Cook carrots for several minutes more, shaking the pan frequently until the slices are lightly glazed. Serves 6 to 8.

Orange Glazed Carrots

1 jar or can of whole cooked baby carrots
1 tablespoon lemon juice
1 pinch nutmeg
1 tablespoon butter
1 tablespoon brown sugar
1 tablespoon carrot liquid
2 ounces Amaretto di Saronno

Put all ingredients but carrots, in shallow baking dish and place in 375° oven until butter melts, about 3 min. Now put drained carrots in dish and coat with glaze. Bake 15 to 20 minutes until glaze is almost completely absorbed. Serves 4.

Carrots Del Turco

1 pound carrots, grated
3/4 cup water
1/2 teaspoon salt
1/4 teaspoon sugar
1/4 cup butter
2 tablespoons slivered almonds
2 tablespoons Amaretto di Saronno
1 teaspoon lemon juice
Salt and pepper to taste

Put first 4 ingredients in a skillet, bring to a boil, cover and cook over low heat for 10 minutes, stirring occasionally and watching that carrots do not burn (add more water if necessary).

Combine remaining ingredients, heat gently and stir into carrots just before serving. Serves 4 to 6.

Mashed Sweet Potatoes

6 large sweet potatoes
1/2 stick butter
1-1/2 ounces Amaretto di Saronno
1-1/2 ounces cream (if needed for softer consistency)

Peel hot cooked sweet potatoes and mash. Gradually adding remaining ingredients, beat until potatoes are fluffy. Garnish with slivered almonds, if desired. Serves 6 to 8.

Sweet Potato Pudding

3 cups boiled mashed sweet potatoes
2 tablespoons melted butter
1/3 cup brown sugar
1 egg, beaten
1/4 cup Amaretto di Saronno
1/4 teaspoon cinnamon
1/8 teaspoon each: nutmeg and cloves
Salt to taste
Small marshmallows

Combine all ingredients except marshmallows, put in a greased baking dish and bake 20 minutes at 350°. Raise oven temperature to 450°; cover top of pudding with marshmallows and continue baking until marshmallows are golden brown. Serves 8.

Orange Amaretto Yams

2 pounds yams
1/2 cup butter
2 tablespoons each: sugar and orange juice
2 teaspoons grated orange rind
1/2 cup Amaretto di Saronno

Cook yams in boiling salted water just until tender; drain and peel them. Cut into thick slices and arrange in glass baking dish.

Cream together butter, sugar, orange juice, rind and Amaretto. Cover yams with sauce and bake in 375° oven until surface is nicely browned. 6 servings.

Almond Applesauce

Mix Amaretto and crunchy almond halves or slivers into applesauce. Serve with roast pork or veal.

Courtesy California Almond Growers Exchange

Baked Acorn Squash

6 acorn squash
1/4 cup water
2 tablespoons butter
1 tablespoon brown sugar
1/8 teaspoon ground cloves
1/4 teaspoon cinnamon
Salt and pepper to taste
1/4 cup Amaretto di Saronno

Halve squash lengthwise and scrape seeds and fibers from cavities. Put squash, cut sides down in baking dish with water and bake approximately one hour in 325° oven.

Scoop out pulp and reserve six of the best shells. Mash pulp with remaining ingredients beating mixture until smooth and pile into reserved shells. Heat and serve. 12 servings.

Yams and Apples

4 large yams
4 large greening apples
Sugar
Ground cloves
Butter
1/2 cup Amaretto di Saronno

Cook yams in boiling salted water just until tender; drain. Peel and cut into 1/2-inch thick slices. Pare apples, remove cores, cut into thin slices.

In a buttered casserole, put alternate layers of yams and apples, sprinkling each layer lightly with sugar, pinch of ground cloves and dots of butter. Pour Amaretto over all. Cover and bake in 350° oven for 30-40 min., or until apples are very tender. Serve with pork, ham or duck. Serves 8 to 10.

DESSERTS

Chocolate Walnut Mousse

1 package (6 oz.) semisweet chocolate bits
1/2 cup milk
2 teaspoons unflavored gelatin
2 tablespoons cold water
2 eggs, separated
1/8 teaspoon salt
1/8 teaspoon cream of tartar
3 tablespoons sugar
1/4 cup Amaretto di Saronno
1-1/2 cups heavy cream, whipped
1/2 cup chopped toasted walnuts
1 square semisweet chocolate, melted and cooled
1/2 teaspoon instant coffee
Walnut halves

Combine the chocolate bits and milk in a heavy saucepan over very low heat. Stir occasionally until chocolate melts.

Soften gelatin in the water.

Beat egg yolks slightly. Stir in a little hot chocolate mixture, then return to the pan of chocolate mixture and cook, stirring until it thickens slightly. Do not allow to boil. Stir gelatin into hot chocolate mixture until dissolved. Cool to room temperature.

Beat the egg whites with the salt and cream of tartar until stiff. Gradually beat in the sugar.

Stir the Amaretto into the cooled chocolate mixture. Fold in the beaten egg whites, two-thirds of the whipped cream and the chopped nuts. Turn into a six-cup dish or serving bowl and chill overnight.

Fold the chocolate and coffee into the remaining cream and pipe in rosettes to form a garnish on top of the mousse. Decorate with walnut halves. Serves 6 to 8.

Frozen Amaretto Crème

1 cup heavy cream
1/4 cup Amaretto di Saronno
1 pint vanilla ice cream
1/3 cup finely chopped, toasted almonds

Beat cream until stiff peaks form. With same beaters, soften ice cream. Combine cream, ice cream and Amaretto. Pour into cupcake papers which you have set in muffin tins. Sprinkle with almonds and freeze until firm. Serves 6.

Pumpkin Mousse

2 tablespoons unflavored gelatin
1/2 cup cold water
1/2 cup Amaretto di Saronno
1/2 cup sugar
1 tablespoon lemon juice
1-1/2 teaspoons cinnamon
1 teaspoon ginger
2 cups canned pumpkin
1 cup sour cream
1 cup heavy cream, whipped
Chopped walnuts
Additional sweetened whipped cream

Soften gelatin in the cold water; place over hot water and dissolve. Add Amaretto, sugar, lemon juice and spices. Stir until well blended and chill until slightly thickened. Combine pumpkin with sour cream and whipped cream. Combine mixture with slightly thickened gelatin, blending well. Turn mixture into 5-1/2 cup mold and chill until firm.

Unmold on chilled platter; garnish with chopped walnuts and sweetened whipped cream. Serves 6 to 8.

Chocolate Fondue

3 bars Swiss milk chocolate flavored with almonds and honey
1/2 cup heavy cream
4 tablespoons Amaretto di Saronno
Fresh fruits such as:
orange sections
strawberries
pineapple chunks
pear sections
Miniature cream puffs
Small pieces of angel food cake
Marshmallows

Break chocolate into pieces. In small chafing dish or saucepan, combine and heat chocolate, cream and Amaretto. Stir over very low heat until chocolate is melted.

Serve surrounded by small bowls of fruits and cake. Spear piece of fruit or cake with fondue fork or skewer, dip in warm chocolate mixture. Serves 4.

Strawberries Alla Amaretto

1 quart washed strawberries
2 tablespoons sugar
1/2 cup Amaretto di Saronno
Vanilla ice cream (optional)

Slice berries, sprinkle with sugar. Pour Amaretto over berries; gently mix and chill.

Serve plain or over ice cream. Serves 6.

Almond Pudding

8 egg yolks
1 cup sifted confectioner's sugar
1/2 pound blanched almonds, finely ground
8 egg whites, stiffly beaten
Amaretto di Saronno

Beat yolks until thick; add sugar and beat for 2 minutes. Stir in almonds, then fold in egg whites. Turn pudding into buttered baking dish and bake in 350° oven for 30 minutes. Pour Amaretto over and serve. Serves 6 to 8.

Mincemeat Mousse

1 envelope unflavored gelatin
2 tablespoons cold water
1/3 cup boiling water
4 egg yolks
1/2 cup sugar
4 cups whipped cream
1/2 cup mincemeat
1/2 cup Amaretto di Saronno

Soften gelatin in the cold water; add boiling water and stir until gelatin dissolves.

Beat egg yolks thoroughly and gradually beat in sugar until thick and creamy. Stir in dissolved gelatin.

Fold in remaining ingredients, transfer mixture to a 6-cup mold and chill for about 2 hours, or until the mousse is set. Serves 8 to 10.

Apricot Sauce

3/4 cup apricot jam
1/2 cup apricot juice
2/3 cup slivered blanched almonds
2 tablespoons sugar
1/2 cup Amaretto di Saronno

Heat jam with apricot juice and force through a sieve, add almonds, sugar and Amaretto. Serve with custards, puddings, or ice cream. Makes about 1-1/4 cups.

Cold Chestnut Soufflé

4 eggs
3 egg yolks
1/2 cup sugar
2 tablespoons gelatin
1/4 cup Amaretto di Saronno
1 cup sweetened chestnut puree*
1 cup heavy cream, whipped with 1/4 cup Amaretto
Whole marrons glacés (canned)
Whipped cream rosettes

Combine in a bowl; eggs, egg yolks and sugar. Beat with electric beater until very thick and pale in color. Soften gelatin in Amaretto and dissolve over hot water; add to the beaten eggs. Combine with chestnut puree and mix well. Fold in whipped cream.

Oil 6-inch band of wax paper and tie a standing collar around an 8-inch wide soufflé dish. Fill with souffle mixture and chill until set. Carefully remove paper collar and decorate top with rosettes of additional whipped cream and whole marrons glacés. Serves 6 to 8.

*To puree chestnuts:
Slash the flat side of each chestnut with a sharp knife. Place in pan of cold water. Bring to a boil; boil for 1 minute; remove from heat. Remove 3 or 4 chestnuts at a time. Peel off outer shells and brown inner skins. Keep unpeeled chestnuts warm in water until peeling time or the inner skin won't come off. Then cook in boiling water 35 minutes or until tender; drain, whirl in blender.

Sweet Butter
(For pancakes, waffles, French toast)

1/2 pound (2 sticks) butter
1/4 cup honey
1/4 teaspoon grated lemon peel
1/4 cup Amaretto di Saronno

Blend butter, honey, peel. Slowly beat in Amaretto until well blended. Makes about 1-1/2 cups.

Fresh Peach Soufflé

1-1/2 cups peeled pitted peaches
3/4 cup macaroon crumbs
3 tablespoons Amaretto di Saronno
1/2 cup butter
1/2 cup sugar
4 egg yolks
5 egg whites, stiffly beaten

Crush peaches; combine with macaroon crumbs soaked in Amaretto.

Cream together butter and sugar. Add egg yolks one at a time, beating well after each addition.

Combine egg and macaroon mixtures; fold in egg whites.

Pour the mixture into a buttered and sugared soufflé dish and bake in 350° oven for about 35 minutes, or until it is well puffed. Serves 6 to 8.

Basic Dessert Crepes

1 cup sifted flour
1 egg
1 egg yolk
2 teaspoons sugar
3 strips lemon peel, cut in fine julienne
Pinch of salt
2 teaspoons brandy
2 tablespoons Amaretto di Saronno
1 cup milk

Blend all ingredients until smooth, cover and allow to stand at room temperature for 2 to 3 hours. Coat a crêpe pan or skillet with melted butter and drop batter by tablespoonsful on the hot surface. Tilt pan to cover surface. Brown the crêpes on both sides as you would in making ordinary pancakes.

Serve the crêpes with your favorite dessert sauce or use your imagination to create a truly memorable dish. For example, fill with any flavor ice cream or your favorite fruit for an elegant dessert. Makes about 15 crêpes.

Amaretto Zabaione

5 egg yolks, plus 1 whole egg
2 tablespoons sugar
1/2 cup Amaretto di Saronno

Combine egg yolks, egg, sugar in top of double boiler over simmering water. Beat with wire whisk until pale yellow and fluffy. Then, gradually add Amaretto and continue beating until zabaione becomes thick enough to hold its shape in a spoon. This may take as long as 10 minutes.

Spoon into large stemmed glasses and serve while still hot. Serves 4.

Pumpkin and Cheese Pie

2 cups fine graham cracker crumbs
1/2 cup sugar
2-1/2 teaspoons each: cinnamon and ginger
1/2 cup melted butter
6 eggs, separated
1-1/2 pounds cream cheese
1-1/3 cups sugar
1/4 teaspoon salt
2 cups canned pumpkin
3 tablespoons each: light molasses and Amaretto di Saronno
1 cup heavy cream
Additional Amaretto

Crust: Combine crumbs, sugar, and 1/2 teaspoon cinnamon and ginger. Add melted butter and mix thoroughly. Line two 9-inch pie pans with crumb mixture pressing firmly, with back of spoon against bottom and sides.

Filling: Beat egg whites until stiff, but not dry. Combine egg yolks, cream cheese, remaining spices, sugar, salt and pumpkin; blend thoroughly. Fold in egg whites and bake 20-25 min. in 350° oven.

Cool. Whip cream with 2 tablespoons Amaretto and decorate pie. Makes two 9-inch pies.

California Amaretto Cake

4 eggs
1 package two-layer yellow cake mix
1 package (3-3/4 oz.) lemon-flavored instant pudding mix
2 tablespoons Amaretto di Saronno
1/2 cup, plus 2 tablespoons, water
1/2 cup vegetable oil

Beat eggs till light. Add cake mix, pudding, Amaretto, water, oil. Beat for ten minutes. Pour into greased and floured ten-inch tube or bundt pan. Bake in 350° oven for 50 min. Cool in pan. (Do not invert pan while cooling.) Remove from pan and glaze.

Glaze:
2 cups confectioner's sugar
2 tablespoons orange juice
2 tablespoons Amaretto di Saronno
1 tablespoon grated orange rind
About 2 tablespoons additional Amaretto
Orange peel twists and almonds

Combine first 3 ingredients in the saucepan and heat just to boiling. Stir in orange rind; cool. Gradually stir in 2 tablespoons Amaretto, or just enough to make glaze soft enough to drizzle over the cake. Garnish with twists of orange peel and almonds. Serves 12.

Apricot Balls

1 pound dried apricots, chopped
1/2 cup white, seedless raisins
1/2 cup cream
1/2 cup Amaretto di Saronno
2 cups shredded coconut
1/2 cup finely slivered almonds
1/2 cup gingersnap crumbs
Confectioner's sugar

Mix apricots and raisins in a bowl, sprinkle cream and Amaretto over them and let stand overnight. Add next 3 ingredients, blend well and roll into small balls. Roll balls in confectioner's sugar. Makes about 3 dozen.

Amaretto Cake

1 cup butter or margarine
2-1/2 cups sugar
6 eggs (room temperature)
1 teaspoon each: vanilla, orange and lemon extracts
2 teaspoons almond extract
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
3 cups sifted cake flour
1/2 cup Amaretto di Saronno

Beat butter and sugar till creamy. Add eggs one at a time (beating well after each egg). Add sour cream; beat, then add extracts, baking soda, salt. Gradually beat in flour then add Amaretto and beat well. Pour into greased bundt pan. Bake at 325° 1 hour, 15 min. or until done. Serves 10 to 12.

Glaze

1 jar (10 oz.) orange marmalade
1/2 jar (5 oz.) apricot preserves
1/4 cup Amaretto di Saronno
1 cup chopped toasted almonds

Heat over stove until melted. Drizzle on cooled cake then add chopped almonds as a crown on top.

Submitted by: Mrs. Sandra Bertolini
85 Pearl Avenue
Revere, Mass.

Hard Sauce for Puddings, Pies, Cobblers

1/2 pound (2 sticks) sweet butter
2 cups confectioner's sugar
1/3 cup Amaretto di Saronno

Beat butter and sugar until light and fluffy. Gradually beat in Amaretto. Chill until firm. Makes 2-1/2 cups.

Stuffed Baked Apples

1/2 cup each: apricot preserves, Amaretto di Saronno
2 cups chopped almonds
1 cup golden raisins
8 large, tart baking apples, cores removed.

Melt apricot preserves; stir in Amaretto. Add to half of this glaze the almonds and raisins; use as stuffing for apples. Wrap each filled apple in foil. Place in pan with small amount of water. Bake at 350° 45 minutes. Remove foil. Brush with remaining glaze and return to oven for 5 minutes, until apples are golden and gooey.

Accompany with sweet or sour cream. Serves 8.

Poached Oranges

6 large navel oranges
1-1/2 cups sugar
3/4 cup water
1/4 cup Amaretto di Saronno

Peel and remove white membrane from oranges. Slice enough of rind to make about 3 tablespoons slivers. Combine slivers with sugar and water, cook syrup over moderate heat without stirring for about 8 min., or until it thickens slightly. Put oranges in syrup. Cook over low heat, basting constantly, for about 5 minutes, or until warm but still firm. Remove from heat and add Amaretto to syrup. Chill oranges, basting occasionally with mixture. Serve very cold. Makes 6 servings.

Crema Romano

1 pound cream ricotta cheese
2 tablespoons instant coffee
1-1/2 level tablespoons confectioner's sugar
3 tablespoons brandy
1 cup Amaretto di Saronno
2 cups whipped cream sweetened with a dash of lemon extract

Blend first 4 ingredients plus 10 tablespoons of Amaretto in a blender until very smooth. Slowly add whipped cream until thoroughly blended. Pour a tablespoon of the remaining Amaretto in bottom of 6 dessert dishes and fill with cream mixture. Top with fruit sauce and a spoonful of whipped cream, if desired. Serves 6.

Orange Walnut Cake

1 cup butter
1-1/2 cups sugar
3 eggs, separated
2 cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 teaspoon grated orange peel
1/2 cup chopped walnuts
2 tablespoons sugar
1/4 cup orange juice
1/3 cup Amaretto di Saronno

Cream butter and sugar until light and fluffy; beat in egg yolks one at a time. Fold in beaten egg whites. Sift together next 4 ingredients and add to batter a little at a time, alternating with sour cream. Stir until smooth. Mix in next 2 ingredients and pour into buttered 9'' tube pan. Bake 50 min. at 350°. Mix remaining sugar with orange juice and Amaretto and spoon over cake as soon as it is removed from oven. Cool before removing from pan. Serves 10 to 12.

Italian Trifle

1 layer sponge cake
1/4 cup Amaretto di Saronno
Tart currant jam
4 egg yolks
1/4 cup sugar
Pinch of salt
2 cups scalded milk
1 teaspoon vanilla
1 cup sweetened whipped cream

Line a glass bowl with an inch-thick layer of sponge cake. Moisten with Amaretto and spread thinly with jam. Beat egg yolks lightly in a double boiler; stir in sugar and salt and gradually add milk. Cook, stirring constantly, until mixture begins to thicken. Remove from heat, add vanilla, and chill, stirring occasionally. Pour over cake and top with whipped cream. Serves 6.

Amaretto Chestnut Ice Box Mold

1 pound chestnuts, cooked *(see recipe for Cold Chestnut Soufflé)
2 eggs beaten
1/2 cup sugar
2 cups milk
1 square unsweetened chocolate, broken into small pieces
4 tablespoons Amaretto di Saronno
2 cups heavy cream, whipped

Puree cooked chestnuts in a blender. Combine eggs and sugar in double boiler; add milk, then stir in chocolate. Cook, stirring constantly, until thickened. Blend in chestnuts and 1 tablespoon Amaretto. Cool slightly and pour into well greased 7-inch ring mold.

Chill until firm. Unmold and fill center with whipped cream flavored with the remaining Amaretto. Serves 6 to 8.

Cassata Alla Siciliana
(Sicilian cake with chocolate frosting)

Cake:
1 pound cake
1 pound ricotta cheese
2 tablespoons heavy cream
1/4 cup sugar
1/2 cup Amaretto di Saronno
3 tablespoons coarsely chopped mixed candied fruit
2 ounces semisweet chocolate, coarsely chopped

Chocolate frosting:
12 ounces semisweet chocolate, cut in small pieces
3/4 cup Amaretto di Saronno
1/2 pound sweet butter, cut into 1/2-inch pieces

Cake: Slice end crusts off pound cake. Cut horizontally into 1/2''-3/4'' thick slabs. Rub ricotta through coarse sieve into bowl, then beat with rotary or electric beater until smooth. Beating constantly, add cream, sugar and Amaretto. With spatula, fold in chopped candied fruit and chocolate.

Center bottom slab of cake on flat plate and spread generously with ricotta mixture. Carefully place another slab of cake on top keeping sides and ends even, and spread with more ricotta. Repeat layering, ending with plain slice on top. Gently press loaf together to make it as compact as possible. Refrigerate for about 2 hours or until firm.

Frosting: Melt chocolate with Amaretto in a small heavy saucepan over low heat until dissolved. Remove pan from heat and beat in butter, 1 piece at a time, until mixture is smooth. Then chill until mixture thickens to spreading consistency. Spread frosting evenly over cassata, swirling decoratively.

Cover loosely and let the cassata "ripen" in refrigerator for at least 24 hrs. before serving it. Serves 10 to 12.

Amaretto Apples

6 large baking apples, cored and peeled halfway down
3/4 cup water
1-1/2 tablespoons apple jelly
1/3 cup apricot jam
1 tablespoon lemon juice
1/2 cup Amaretto di Saronno

Arrange apples in baking dish and pour water and apple jelly around. Bake in 350° oven for about 40 min. Carefully remove to serving platter. Fill center with jam mixed with lemon juice.

Reduce liquid in baking dish to half original quantity and add to it, Amaretto. Pour this sauce over apples and serve at room temperature. Serves 6.

Frozen Amaretto Raisin Cream

1/2 cup raisins
1/2 cup Amaretto di Saronno
1 cup heavy cream
1/2 cup macaroon crumbs
1/3 cup chopped pecans
1-1/2 pints good vanilla ice cream
Additional chopped pecans

Finely chop raisins and soak in Amaretto for at least 1 hour.

Whip cream until it holds definite shape; fold into Amaretto raisin mixture with macaroon crumbs and pecans.

Gradually stir the mixture into softened vanilla ice cream and spoon into 6 dessert dishes or parfait glasses.

Put cream in freezing section of refrigerator until it is firm.

Garnish top with more chopped pecans.

Amaretto with Ice Cream

Pour one ounce of Amaretto di Saronno over vanilla ice cream. Garnish with slivered almonds.

Dolce Torinese
(Chilled chocolate loaf)

1/2 pound semisweet chocolate, cut in small pieces
1/2 cup Amaretto di Saronno
1/2 cup soft unsalted butter
2 tablespoons "superfine" sugar
2 eggs, separated
1-1/2 cups grated blanched almonds (about 5 oz.)
Pinch of salt
12 butter biscuits (Petits Beurre or Social Tea) cut into 1 x 1/2-inch pieces
Confectioner's sugar
1/2 cup whipped cream
Additional Amaretto

Lightly oil bottom and sides of 1-1/2 qt. loaf pan.

In heavy 1-1/2 qt. saucepan, melt chocolate, stirring constantly. When chocolate is dissolved, stir in Amaretto and remove from heat. Cool to room temperature.

Cream butter until light and fluffy. Beat in sugar, then egg yolks, one at a time. Stir in almonds and cooled chocolate. In separate bowl, beat egg whites and salt until stiff. Fold them into chocolate mixture. When no streaks of white show, gently fold in cut up biscuits, discarding crumbs. Spoon mixture into greased loaf pan and smooth top with spatula to spread evenly. Cover tightly with plastic wrap and refrigerate, for at least 4 hours, or until loaf is very firm.

Unmold the loaf an hour or so before serving time. Invert onto chilled serving platter. Smooth top and sides of unmolded loaf with metal spatula, return to refrigerator. Just before serving, sift a little confectioner's sugar over top. Cut into thin slices and serve with whipped cream flavored with Amaretto. Serves 12.

Italian Cheesecake

Pastry:
1-1/4 cups sifted flour
1/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon grated lemon peel
1/2 cup butter
1 egg yolk
2 tablespoons Amaretto di Saronno

Mix first 4 ingredients, then cut in butter until mixture resembles coarse meal. Mix in remaining ingredients and blend well. Press pastry in bottom and up sides of a 9" spring-form pan. Bake at 350°, 15 min. until dry, but not browned.

Filling:
2 containers (15-oz. each) ricotta or cottage cheese
4 eggs
1/2 cup sugar
1/4 cup flour
1/4 cup Amaretto di Saronno
2 tablespoons golden raisins
1 tablespoon candied orange peel, finely chopped
1 tablespoon candied lemon peel, finely chopped

Blend first 4 ingredients in a bowl, then stir in remaining ingredients. Pour filling into crust in pan and bake at 325° for 1 hour, or until cake tests done. Remove cake and cool on rack. Serves 6.

Bananas and Oranges with Amaretto

8 bananas
3 oranges, unpeeled
Brown sugar
1/2 cup butter
1/2 cup Amaretto di Saronno

Peel and halve bananas; arrange cut side up in shallow buttered baking dish. Cover bananas with thinly sliced oranges. Cover with brown sugar and dot with butter. Bake in 300° oven 30 min. Heat Amaretto; pour over fruit and serve. Makes 8 servings.

Bananas Flambé

2 firm bananas
3 tablespoons butter
2/3 cup Amaretto di Saronno
1/3 cup brandy
Vanilla ice cream

Slice bananas lengthwise and cut into quarters. Melt butter over low heat in saucepan or chafing dish. Place bananas in butter and pour Amaretto over them. Heat brandy; add to saucepan, and ignite. Spoon over a scoop of ice cream. Serve immediately. Serves 8.

Pumpkin Pie

One 9-inch pastry shell, unbaked
2 cups canned pumpkin
1 cup sugar
1/2 cup Amaretto di Saronno
1/2 teaspoon each: salt, cinnamon, ginger
1/4 teaspoon nutmeg
2/3 cup slivered almonds
1 cup heavy cream
Additional Amaretto

Set aside pastry. Combine remaining ingredients in bowl of electric mixer; mix at low speed until well blended. Pour filling into pie shell and sprinkle top with slivered almonds. Bake in 425° oven 15 min.; reduce heat to 350° for 30-40 minutes longer or until filling is set.

Cool and garnish with cream whipped with 2 tablespoons Amaretto. Makes one 9-inch pie.

Toffee Squares

1 cup sugar
1 cup butter, slightly softened
1/4 teaspoon salt
1 egg, separated
1 tablespoon Amaretto di Saronno
2 teaspoons grated orange peel
2 cups sifted flour
1/2 cup slivered almonds, coarsely chopped

Beat first 3 ingredients until creamy, add egg yolk, Amaretto and orange peel and beat until smooth. Gradually stir in flour. Pat dough to cover 10 x 15-inch cookie sheet. Beat egg white until foamy and spread over dough. Spread with nuts and press them into dough. Bake at 300° for 45 minutes, or until firm and lightly browned. Cut into squares while still warm. Makes about 3 dozen.

Peaches a l'Amaretto

6 well ripened peaches
4 tablespoons of crumbled sponge cake
4 macaroons, ground
2 tablespoons sugar
1 ounce Amaretto di Saronno
1 egg, separated
1 tablespoon ground almonds

Halve the peaches; remove the skin, the pits, and a little of the pulp. Reserve pulp and put peaches in a greased baking dish.

Mix together in a bowl: the pulp, ground macaroon, almonds, crumbled sponge cake, sugar, egg yolk and Amaretto, blend well. Beat egg whites stiff and fold into mixture. Scoop small amount of this mixture into the hollow of each peach. Dot each peach with butter. Bake in a medium oven until slightly glazed. Serve cold. Serves 6.

AFTER DINNER

Caffe Diavolo

2 tablespoons unflavored gelatin
3-1/4 cups cold water
4 tablespoons instant coffee
1 stick cinnamon
3 whole cloves
1/2 cup sugar
Dash of salt
3 tablespoons rum
2 tablespoons Amaretto di Saronno

Soften gelatin in half cup of the water and set aside. Combine remaining water and next 5 ingredients; bring to boil and simmer five minutes. Remove spices; add gelatin and stir until dissolved. Stir in rum and Amaretto.

Pour into individual serving glasses. Chill till firm. Serve with a puff of whipped cream. Serves 8.

Amaretto with Coffee

Add one ounce of Amaretto di Saronno to hot coffee. Depending on taste, sugar may or may not be added.

Amaretto Alla Cioccolata (Chocolate)

3/4 oz. Amaretto di Saronno
Instant hot cocoa mix (1-serving pkg.)
Hot water
Cool Whip or marshmallow

Put Amaretto in cup; add contents of package hot cocoa mix; fill with hot water. Stir and top with spoonful of Cool Whip or marshmallow.

Great after winter sports!

Peach Fuzz

1-1/2 oz. Amaretto di Saronno
1 fresh peach
1 scoop of ice cream (vanilla or peach) or 2 oz. heavy cream
1/2 oz. grenadine

Blend.

Just Plain Yummy

2 large scoops vanilla ice cream
1 oz. brandy
1 oz. Amaretto di Saronno

In blender, combine all ingredients. Blend at low speed until smooth. Serve in brandy snifter.

NOTES

THE ROMANCE OF AMARETTO DI SARONNO

Legend has it that in the year 1525, while war, famine and pestilence were rampant in Lombardy, the now famous artist Bernardino Luini, of the Leonardo da Vinci School, was hard at work painting his colorful murals in the Sanctuary of Santa Maria della Grazie, located in the hamlet of Saronno. While painting, he lived at the Inn, on Via Varesina which faced the Sanctuary.

The Innkeeper, an attractive blonde young widow, at the time was nursing a baby boy and was also raising an elder daughter. It was this young widow who served as Master Luini's model for his painting of the blonde Madonna in the Chapel of the Sanctuary. At Christmas, the Innkeeper wished to show her gratitude for being so immortalized. Since she was so poor, the only way she had of expressing her appreciation was by preparing a drink she knew that Maestro Bernardino would enjoy. Accordingly, she took some almonds of apricots, which had been gathered by her daughter, and steeped them in acquavite, a fusion of alcohol. This mixture resulted in a sweet, pleasing almond of apricot liqueur, which we know today as Amaretto di Saronno.

When you visit the Sanctuary of Santa Maria della Grazie, you will see the fresco of the blonde Madonna, as well as the beautiful Nativity scene, painted by Luini, which is in the corner of the Cloister attached to the Sanctuary. For this fresco, he used as his model, the infant son of the young widow.

Roughly 300 years have passed and it is the year 1800. Amaretto Liqueur, which is now known as Amaretto di Saronno, had been made in very small quantities by successive Innkeepers of the Hostelry on the Street of Varesina, which still stands across the way from the Sanctuary. It is in this year, 1800, that Carlo Dominico Reina opened a large apothecary shop on the Market Square (Casa Socino-Reina) in Saronno. His shop carried, among other things, sweets and liqueurs, one of them being Amaretto di Saronno, for which he had obtained the formula. For the next 100 years or more, the Casa Reina prospered and grew slowly. It was not until after the first World War in 1919, that Mr. Dominico Reina, a descendent of Carlo Dominico Reina, decided to enlarge and make on a commercial basis, Amaretto di Saronno, selling this liqueur in places other than Saronno. In 1939, Comm. Dominico Reina, with the financial assistance of his father-in-law, Adolpho Monti founded and incorporated, I.L.L.V.A. (Industria Lombara Liquori Vini Affini). However, the second World War postponed the further development of the young firm. With the ending of the second World War and starting in 1946, I.L.L.V.A. became active both at home and abroad in the selling of Amaretto. Since that time, because of increasing sales, I.L.L.V.A. has expanded its production facilities three different times. The latest enlargement was in 1963 with the building of a new structure for warehouse and office purposes. Today Amaretto di Saronno is sold in most markets of the world.

The above is based upon the research of Prof. Giuseppe Andres.

AMARETTO
di
SARONNO
ORIGINALE
ILLVA SARONNO ITALY

AMARETTO
di
SARONNO
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